

**FASSONA VEAL
RIBEYE ROLLED IN
A LIGHT PANURE
OF CAMOMILE
AND GRAND CRU
EXCLUSIVE
SELECTION
NEPAL LAMJUNG,
CARROT IN
RASPBERRY
VINEGAR**

🕒 30 min

👤 Medium

MATERIALS

Pans
Vacuum Plastic Bag
Food Processor
Baking Paper

**RECOMMENDED
NESPRESSO COFFEES**

INGREDIENTS

480 G Tenderloin Of Young
Piedmontese Beef In One Piece
400 Ml Extra Vergin Olive Oil
30 G Fresh Ginger
2 Fresh Thyme Springs
For the onion compote
100 G Red Onions From Tropea
50 G Dried Figs
10 G Sugar
7 G White Wine Vinegar
15 G White Wine
1 Tablespoons Of Extra Virgin



HOW TO MAKE !

● 1.For the celery salad

Cut the celery in small dices ('brunoise'), slice the almonds and chop the citron. Dress with salt and oil.

2.For the rhubarb sauce

Cut the rhubarb in small pieces, put it into a pan with the sugar and 2 tablespoons of water and cook it until very soft. Sieve and season with cinnamon and Sichuan pepper.

3.For the carrots

Peel the carrots. Juice 2 carrots and season with salt, pepper and cardamom. Put the remaining whole carrots and the juice inside a vacuum plastic bag, seal and cook at 95° C for 12 minutes. Let it to cool then sauté the carrots in a frying pan with the raspberry vinegar.

4.For the compote

Slice the onions and the figs thinly. Put in a small pan, cover and cook on a low heat for about 1 hour mixing to obtain a soft compote. Let it cool and pulse briefly in a food processor.

5.For the the panure

Melt the butter, remove from the heat, add the chamomile, and let it infuse for 15 minutes covered.

Heat the milk cream and the egg yolk in a bain-marie, mixing well until the egg thickens; remove from the heat, add it to the butter and incorporate the breadcrumbs. Let it cool, then roll between 2 sheets of baking paper, 3 mm thick and chill.

6.For the meat

Cut the meat in 4 cube-shaped pieces. Grease an iron frying pan with a little olive oil, heat it and sauté each side of the meat on a medium fire for about 30 seconds.

Slice the ginger. Heat to 80° C the olive oil along with the ginger and the thyme in a narrow pan, plunge one piece of meat at the time and cook each of the for 4-5 minutes, take it off and season with salt and pepper.

Spread some onion compote on top of each piece of meat.

Cut the panure in 4 pieces to fit the top of each piece of meat, then place under the grill until the panure melts sticking to the meat.

Place in hot dishes the meat with some celery salad, one carrot and a little rhubarb sauce.

Pair it with Grand Cru Nespresso Nepal Lamjung Exclusive Selection.

Olive Oil

For the panure

125 G Butter

1 Egg Yolk

10 G Fresh Milk Cream

55 G White Sourdough

Breadcrumbs

3 G Chamomile Flowers (About 1

Teaspoons)

For the celery salad

60 G Green Celery Hearts

3 Almonds, Skin-On

A Bit Of Candied Citron Skin

1 Teaspoon Extra Vergin Olive

Oil

For the carrots

6 Carrots

100 Ml Raspberry Vinegar

Cardamom Seeds (1 Capsule)

For the rhubarb sauce

300 G Fresh Rhubarb

20 G Sugar

Cinnamon, A Pinch

Sichuan Pepper

Sea Salt And Black Pepper From

Sarawak

INSPIRATIONS

